



**TPB**tech<sup>®</sup>  
TOP PORZELANIK BARCELONA

THE FIRST WORKTOP YOU CAN COOK ON



Restaurant Cocina  
Hermanos Torres  
2 Michelin Stars  
2018. Cocina  
Hermanos Torres  
is a project born to  
generate a new  
experience in the  
world of cuisine  
and catering. A new  
space, one that is  
ideal for living a new  
culinary experience.

  
HERMANOS TORRES  
RESTAURANT

  
**COCINA**  
HERMANOS TORRES  
RESTAURANT





## *Xavier Pellicer*

Xavier Pellicer, Best Vegetables, is the number one of the world Restaurant focused in vegetables. Pellicer's commitment focuses on biodynamics, with organic products, his brand new house looks white and bright, according to a Healthy Kitchen gastronomic concept



Restaurant Xavier Pellicer / Barcelona





# Martin Berasategui

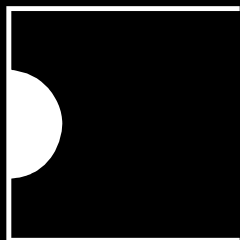
Martin Berasategui is a Basque chef and owner of an eponymous restaurant in Lasarte-Oria (Gipuzkoa), Spain, which has been awarded three Michelin stars since 2001. He holds twelve stars in total, and he is currently ranked 3rd best Chef in the world.





With more than 550 locations across six continents, Hilton Hotels & Resorts provide an authentic and contemporary experience for guests worldwide. At Hilton Barcelona, dining options are designed with you in mind, start the day with a hearty breakfast or nutritious light bite, savour innovative dishes of their Mediterranean cuisine prepared with the freshest local ingredients





**LEIOAKO  
OSTALARITZA ESKOLA**

Leioa Catering School is a vocational training centre which belongs to the Basque network of non-university state centres. The goal is to ensure that their students receive excellent theoretical and practical training, in areas such as management, food preparation and serving, in order to prepare their students for the labor market.





Alacarta offers a wide variety of services adapted to your budget. From a cooking workshop, led by one of their chefs, having the possibility of using their space to cook with friends, as in your own house, make a business meeting with a good catering or celebrate an anniversary. Share your idea with them and they will make it come true.

*alacarta*



# Our experience in the commercial spaces and tracked record backs us.

1 Leioa Catering School



2 Athletic Club Bilbao



3 Rest. Martín Berasategui  
3 Michelin Stars  
(Lasarte-Guiúzcoa)



4 Marketplace  
San Sebastian(Guipúzcoa)



5 Restaurant Samurai  
(Sevilla)



6 Restaurant Los Cuevas  
(Sevilla)



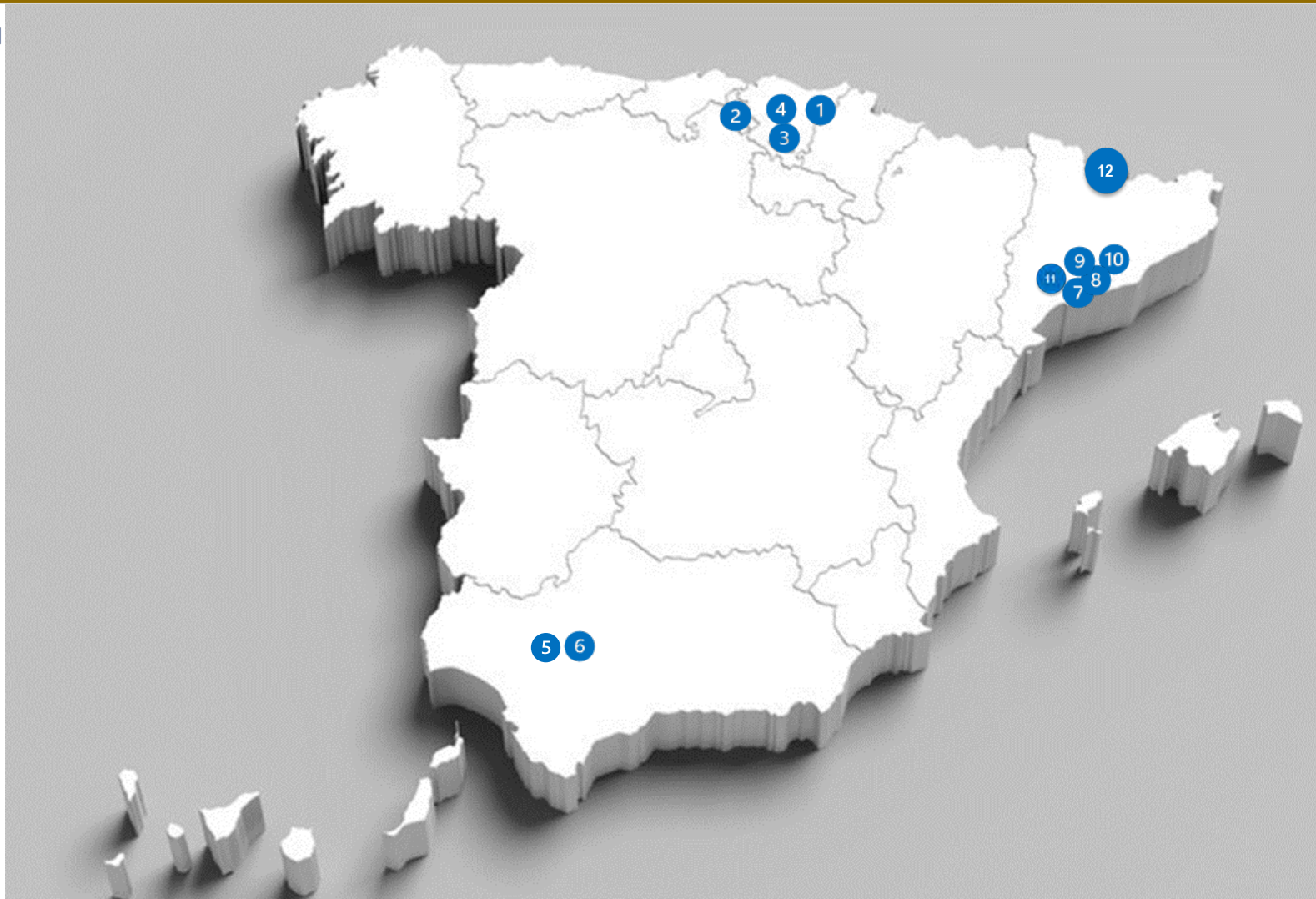
7 CETT, Barcelona School of Tourism,  
Hospitality and Gastronomy (Barcelona)



8 Hotel Hilton  
(Barcelona)



9 Restaurant Alacarta  
(Barcelona)



12 Restaurant Os de  
Civis -Lérida



11 Restaurant Hermanos  
Torres  
2 Michelin Stars-Barcelona



10 Restaurant Xavier  
Pellicer -Barcelona



## THE NEW GENERATION OF COUNTERTOPS

### HYGIENIC, ANTIBACTERIAL SURFACE :

TPB tech® worktops have a non-porous surface so germs and bacteria cannot flourish or be in direct contact with the food.

**SCRATCH RESISTANCE:** Only diamonds can scratch the surface of TPB tech® worktops.

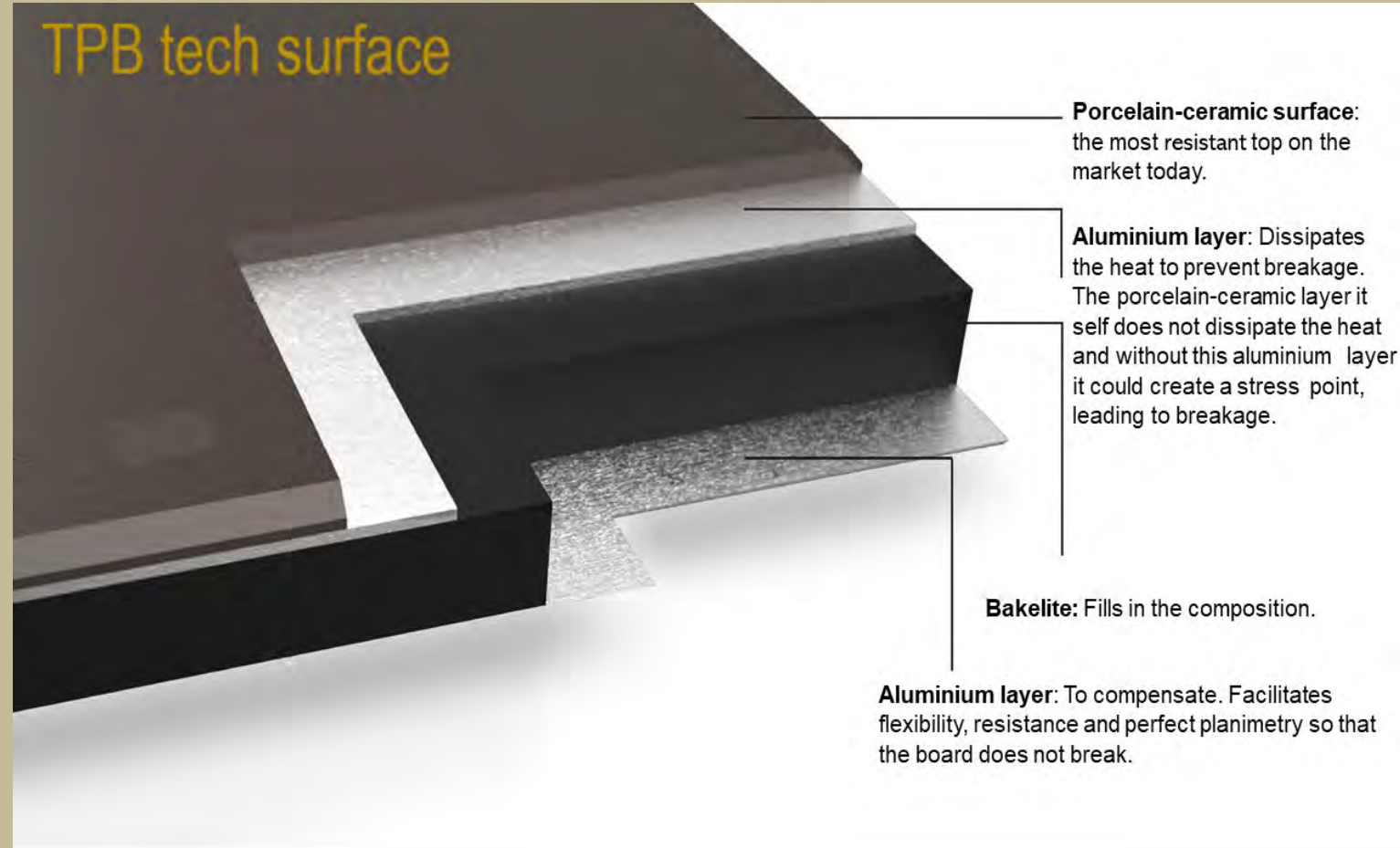
**STAIN-PROOF:** Because the surfaces of TPB tech® worktop are made of mineral porcelain, they are not damaged by chemical agents such as oil, vinegar, citrus fruits, wine, solvents, detergents, hydroxide, bleach, coffee, etc.

**EASY TO CLEAN:** Does not require special products or care for cleaning. Stains are removed with hot water or any detergent on the market.


**HIGH-TEMPERATURE-RESISTANCE:** its special composition of 4 layers makes it highly resistant to temperatures

### EASY TO TRANSPORT AND ASSEMBLE:

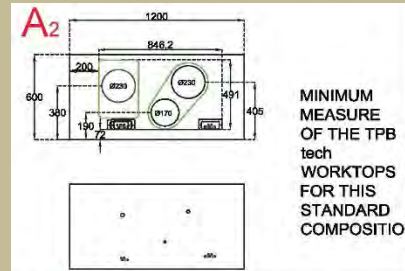
Because of their weight 26,3 kg/m<sup>2</sup> TPB tech® worktops are the lightest on the market. They can be handled easily by masons, installers and professionals of the natural stone industry.



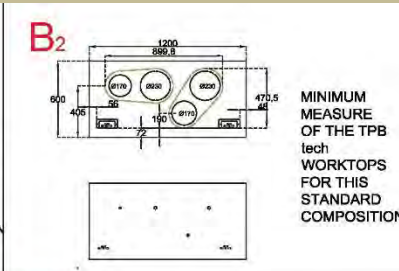
TECHNICAL DATA SHEET

TECHNICAL DATA SHEET	
Voltage	180 -240 V
Frequency	50 -60 Hz
Inductor Diameters	
Ø 280 mm - 2300 W - Power Booster 3000 W (13 Amp) Ø 230 mm - 2300 W - Power Booster 3000 W (10 Amp) Ø 170 mm - 1400 W - No Booster (6 Amp)	
Power Levels	1-9 P
STANDARDS AND CERTIFICATES	
Certificación para Europa/ European Certification	No. <b>16/32301624</b> 
Aplicable Standard: UNE-EN 60335-2-8	
Aplicable Standard: UNE-EN 60335-1	

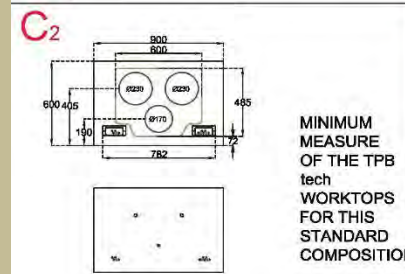
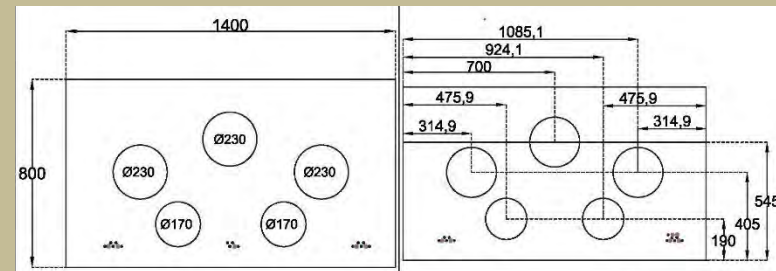
SOME TPB tech INDUCTION COMPOSITIONS



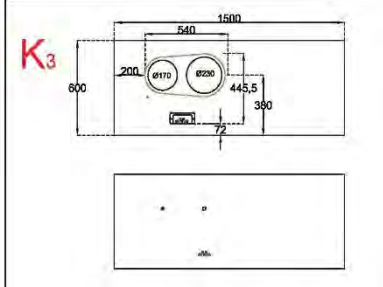
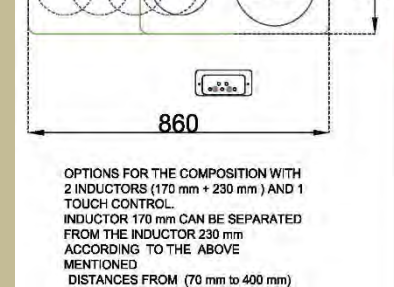
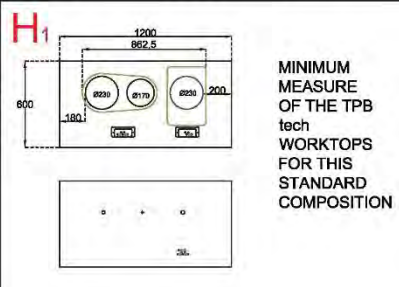
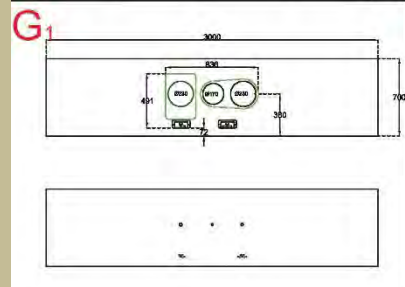
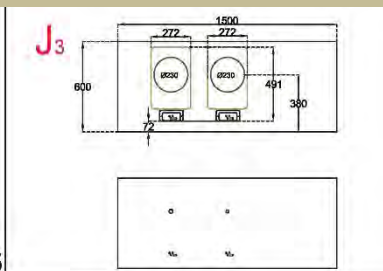
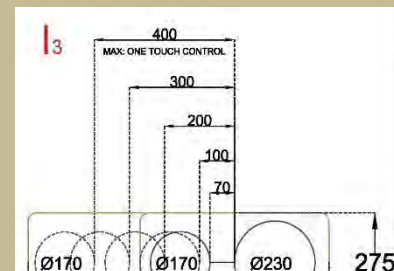
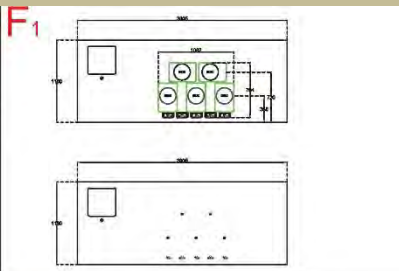
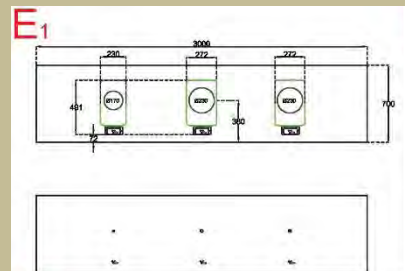
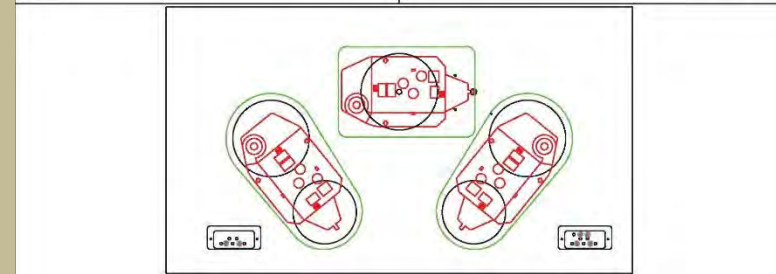
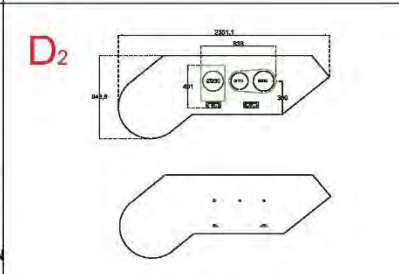
MINIMUM MEASURE OF THE TPB tech WORKTOPS FOR THIS STANDARD COMPOSITION



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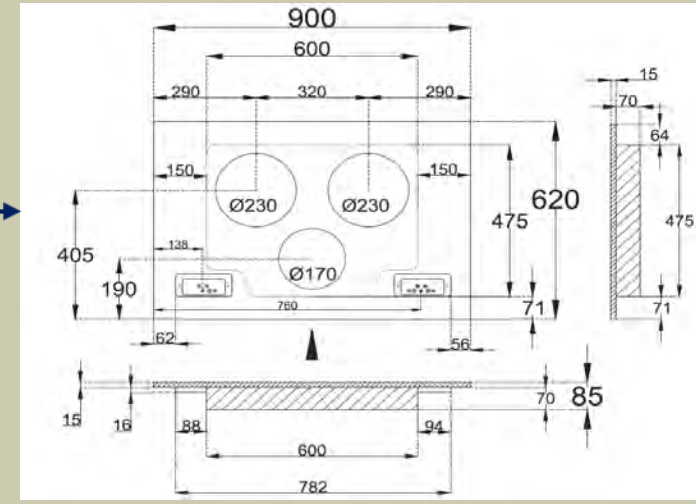
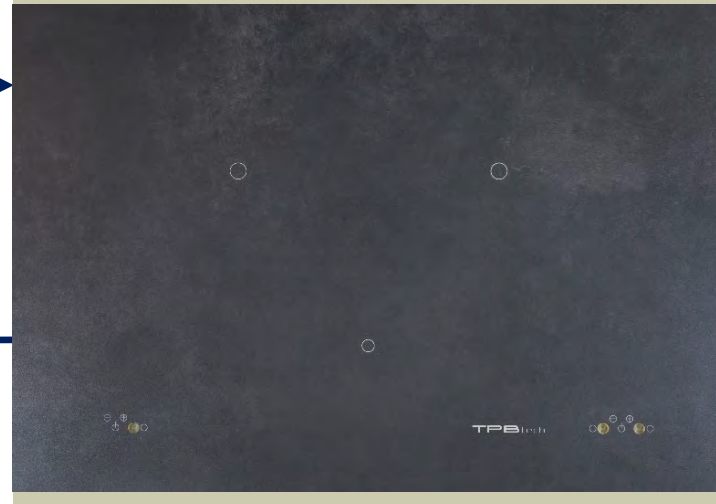
MINIMUM MEASURE OF THE TPB tech WORKTOPS FOR THIS STANDARD COMPOSITION



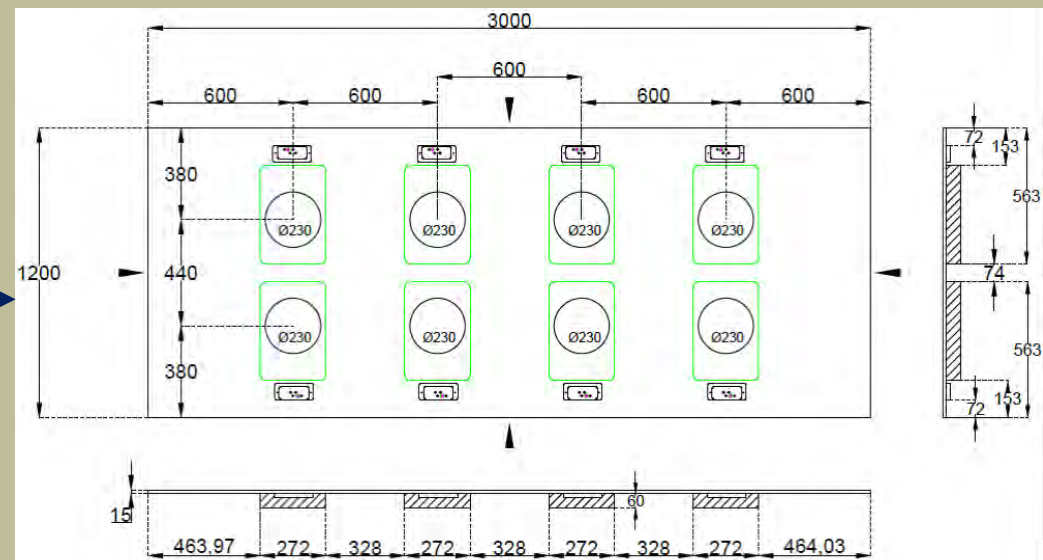
OPTIONS FOR THE COMPOSITION WITH 2 INDUCTORS (170 mm + 230 mm) AND 1 TOUCH CONTROL.  
INDUCTOR 170 mm CAN BE SEPARATED FROM THE INDUCTOR 230 mm ACCORDING TO THE ABOVE MENTIONED DISTANCES FROM (70 mm to 400 mm)

FROM the smallest standard size 90 x 62 cm. MINI TPB tech

PLENTY OF POSSIBILITIES



TO the biggest size of 315x122 cm. Tailored to each client needs.



## THE NEW GENERATION OF COUNTERTOPS

TPB tech® eliminates the classic glass-ceramic hob, unifying the cooking and work area. A revolution in the kitchen concept that makes possible to cut, cook, eat and enjoy the countertop harmonising culinary pleasure with entertainment, activity and functionality.



GRUM BLACK finish

## TPB® tech COOKWARE



**A**

You can also buy your cookware directly from TPB® tech through this email: [info@tpbarcelona.com](mailto:info@tpbarcelona.com)

All TPB® tech frying pans and saucepans have 4 Teflon bolts already integrated in their base. **A**

All types of cookware for induction cookers are compatible with the TPB® tech worktops if they are used with elevation pieces which can be supplied when purchasing the TPB® tech worktops. **B**

### REASONS FOR THEIR ELEVATION.

- The residual temperature on the worktop's surface is low thanks to the elevation of the recipients, which have no direct contact with the surface. There is no shrill noise when moving the recipients over the worktop's surface and the energy consumption is very low.
- All induction hobs on the market produce a high temperature of between 140° and 300° residual heats on the glass surface. However, with TPB tech® we can reduce that surface temperature thanks to the recipients' elevation.
- TPB tech® has a surface temperature ranging from 80° to 150°. Its induction system has an energy saving of around 50% compared to other induction systems on the market and cools down 70% quicker (thanks to its special composition) and 95% quicker if we clean its surface with plenty of water when we finish cooking.
- In 2019, the introduction of new regulations on energy will require all induction systems to produce a maximum consumption of 190 W/h (a standard glass induction system currently uses 250 W/h).
- TPB tech® is already achieving 172 W/h thanks to our system of raised recipients, induction technology and the technical composition of the worktop's slab



**B**

**TPB Removable Elevation** specially designed for cooking only on TPB tech® . Simply place the removable piece and start cooking. Remove it as soon as you have finished cooking.

FINISHES / ACABADOS

**300 x 122 cm**

PETRUS GREY

PIETRA GREY MAT

*New!*

BLACK SELENE

CALACATTA

MALM BLACK

*New!*

PREMIUM WHITE NATURALE

*New!*

Thickness /Grosor 15 mm

TERRA MATER

TITANIUM

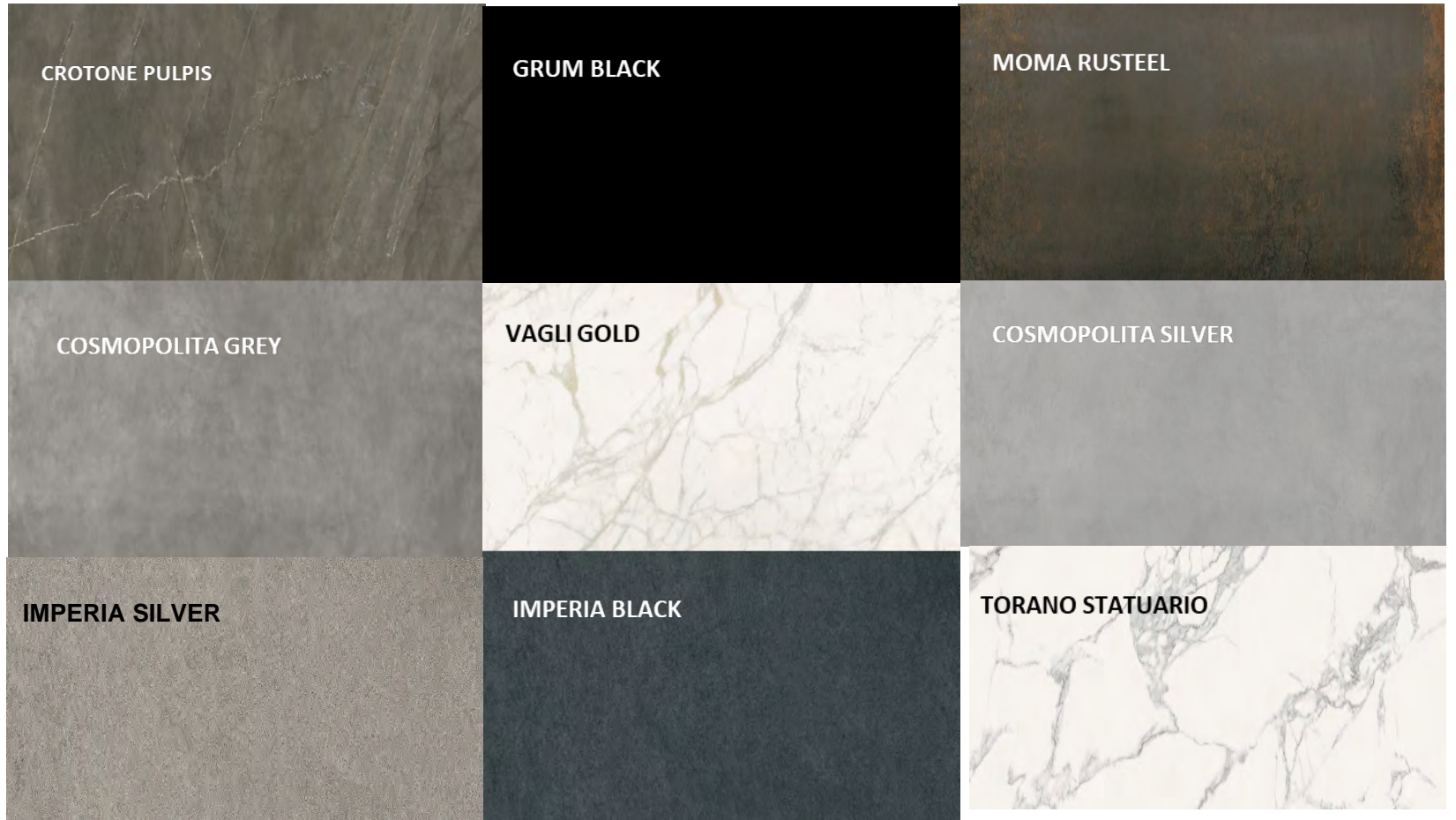
Finishes	Max. Size
PETRUS GREY	300 x 122 cm
BLACK SELENE	300 x 100 cm
MALM BLACK	300 x 122 cm
TERRA MATER	300 x 122 cm
PIETRA GREY MATE	300 x 122 cm
CALACATTA	300 x 122 cm
PREMIUM WHITE NATURALE	300 x 122 cm
TITANIUM	300 x 122 cm



**FINISHES / ACABADOS**

**315 x 122 cm**

**Thickness / Grosor 15 mm**



Finishes	Max. Size
<b>CROTONE PULPIS</b>	<b>315 x 122 cm</b>
<b>COSMOPOLITA GREY</b>	<b>315 x 122 cm</b>
<b>TORANO STATUARIO</b>	<b>315 x 122 cm</b>
<b>IMPERIA SILVER</b>	<b>315 x 122 cm</b>
<b>IMPERIA GREY</b>	<b>315 x 122 cm</b>
<b>MOMA RUSTEEL</b>	<b>315 x 122 cm</b>
<b>COSMOPOLITA SILVER</b>	<b>315 x 122 cm</b>
<b>VAGLI GOLD</b>	<b>315 x 122 cm</b>

**GAMA CROMÁTICA - CROMATIC RANGE**

TPB tech  
PIETRA GREY MAT 300 X 122 cm



TPB tech  
**BLACK SELENE 300 X 100 cm**

TPB tech  
MALM BLACK 300 X 122 cm



Format 300 x 70 cm

Format  
300 x 122 cm

**TPB tech**  
**TERRA MATTER 300 X 122 cm**

**TPB tech**  
**PETRUS GREY 300 X122 cm**

TPB tech  
TITANIUM 300x122 cm

**Format 300 x 70 cm**

**Format**  
**300 x 122 cm**

**TPB tech**  
**CALACATTA 300 X 122 cm**

**TPB tech**  
**PREMIUM WHITE 300x 122 cm**



**Format 300 x 70 cm**

**Format**  
**300 x 122 cm**

**TPB tech**  
**IMPERIA SILVER 315 X 122 cm**

**TPB tech**  
**COSMOPOLITA GREY 315 X 122 cm**

**TPB tech**  
**COSMOPOLITA SILVER 315 X 122 cm**

Format 315 x 70 cm

Format  
315 x 122 cm

**TPB tech**  
**TORANO STATUARIO 315 X 122 cm**



**TPB tech**  
**VAGLI GOLD 315 X 122 cm**



**TPB tech**  
**CROTONE PULPIS 315 X 122 cm**



**Format 315 x 70 cm**

**Format**  
**315 x 122 cm**

**TPB tech**  
**MOMA RUSTEEL 315 X 122 cm**

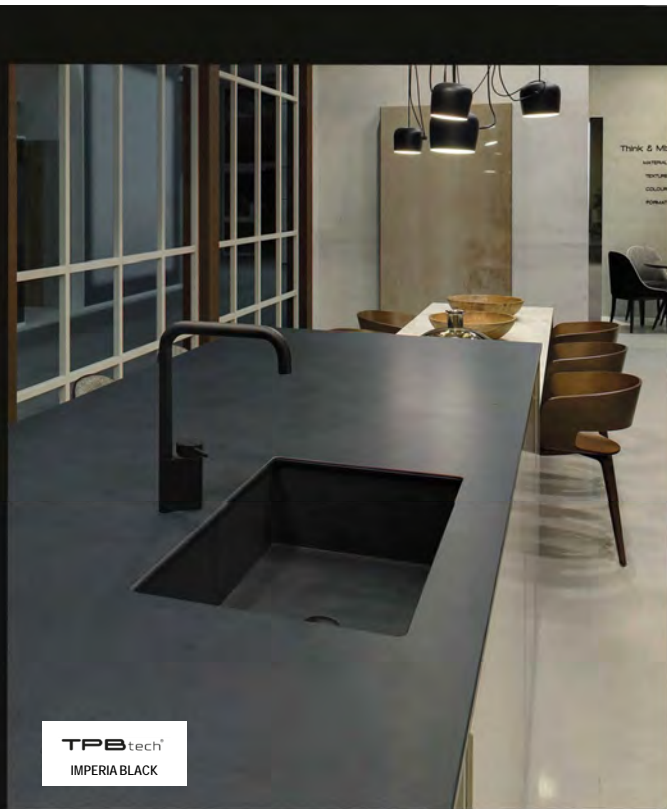
**TPB tech**  
**GRUM BLACK 315 X 122 cm**

**TPB tech**  
**IMPERIA BLACK 315 X 122 cm**

**Format 315 x 70 cm**

**Format**  
**315 x 122 cm**

**TPBtech**



**TPBtech**  
IMPERIA BLACK



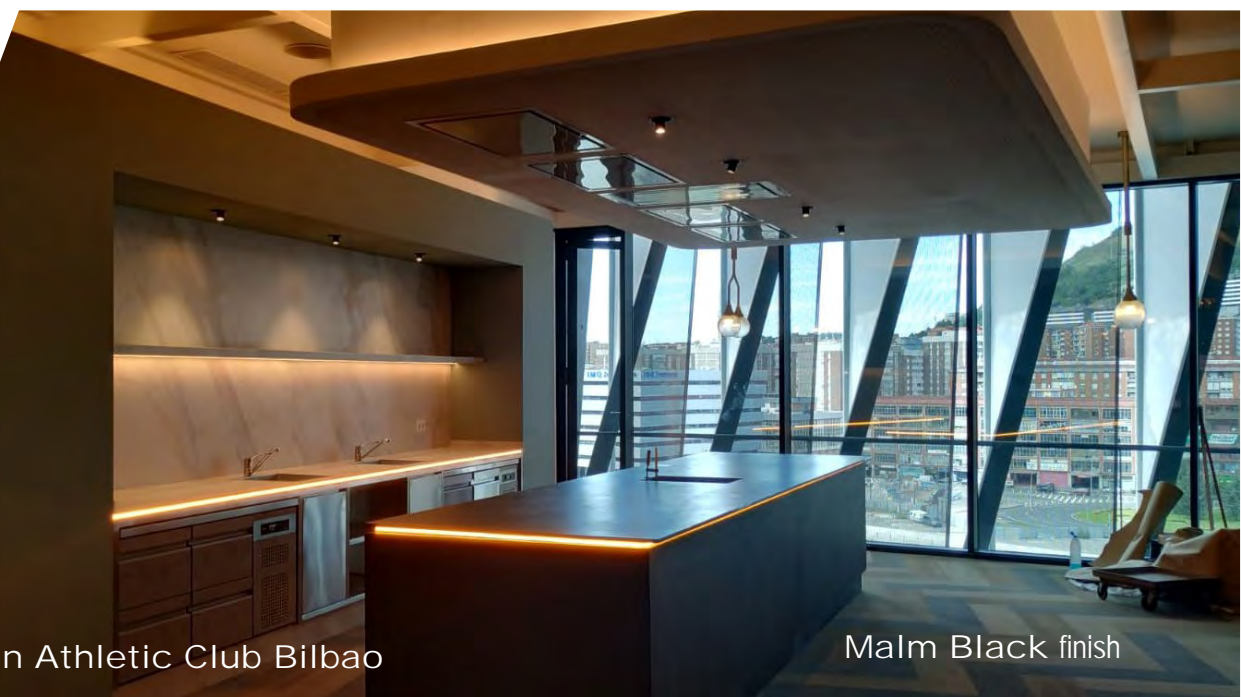
BY TAU

VAGLI GOLD finish

**TPBtech**



TPBtech®



TPB tech in Athletic Club Bilbao

Malm Black finish

**TPB**tech



MALM BLACK



IMPERIA BLACK



CROTONE PULPIS

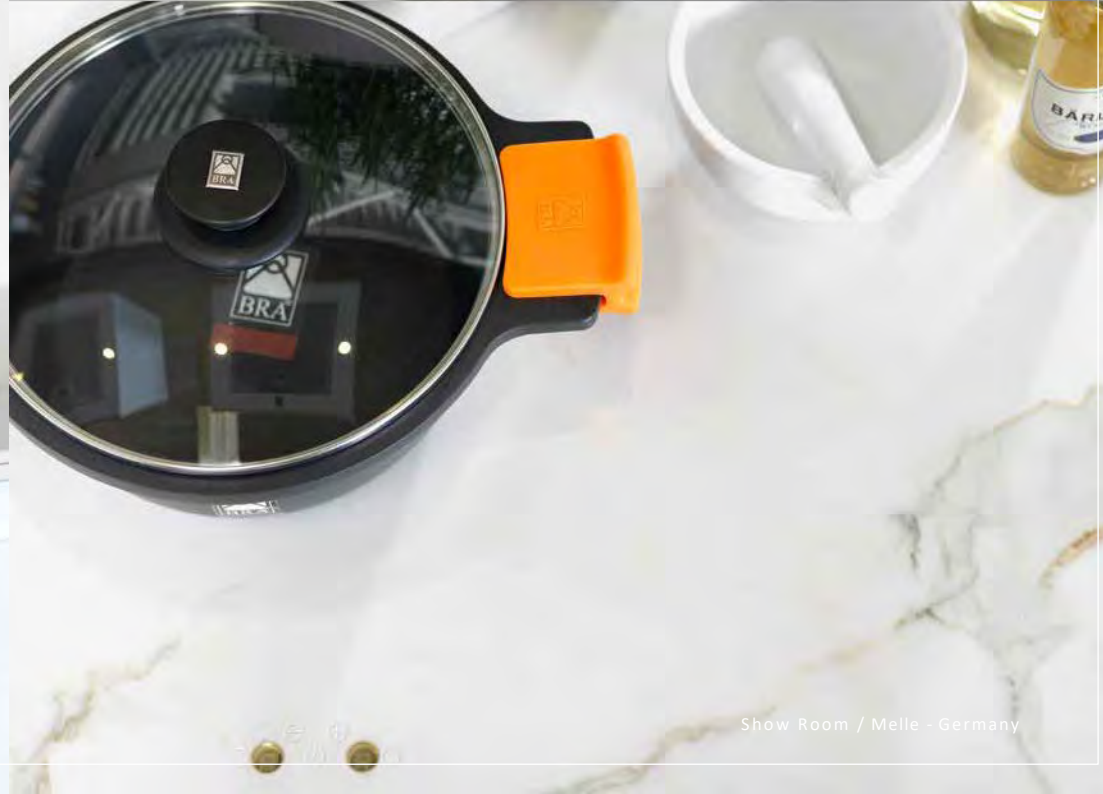
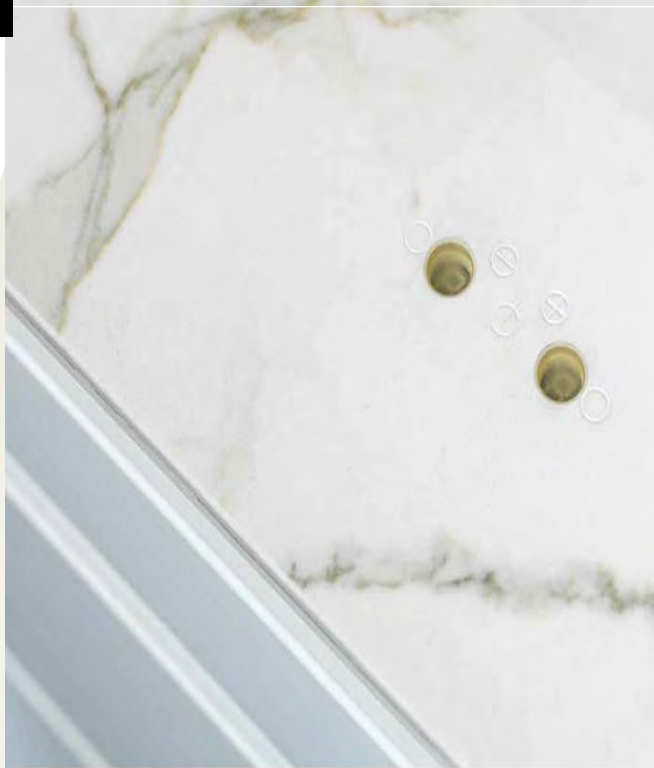


IMPERIA BLACK

## TPB tech® Home Kitchens

TPB tech® cooking technology is the most "human friendly" in the market. Its ease of use coupled with its minimal aesthetics make it the ideal solution for any modern home.

CALACATTA finish



Residential  
Projects



TPB tech  
&  
the Chef  
Massimo  
Capra  
  
in  
Ontario (CANADA)



BLACK SELENE finish  
Canada

# Residential Projects



COSMOPOLITA SILVER finish  
Denmark

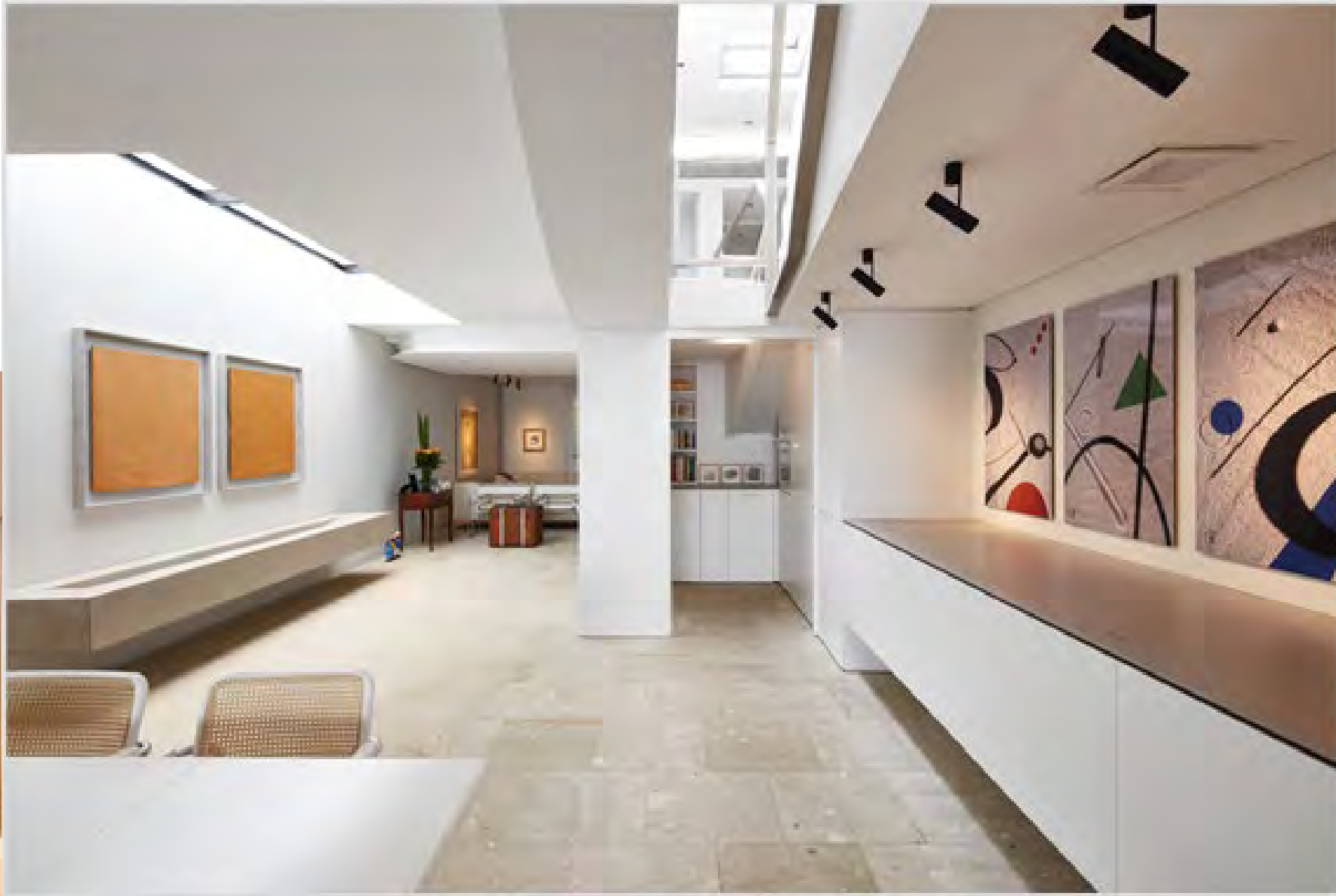


VAGLI GOLD finish  
London (UK)



CROTONE PULPIS finish  
London (UK)

Residential  
Projects



PETRUS GREY finish  
Australia



# CETT

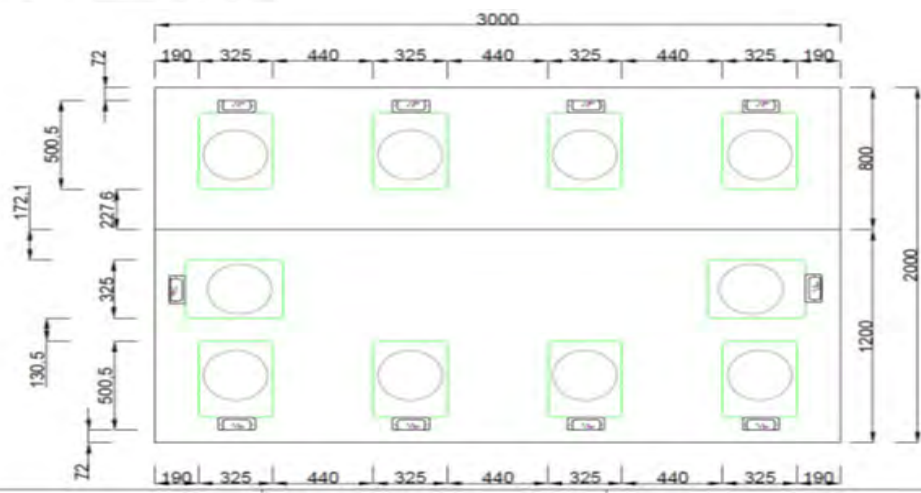
Barcelona School of Tourism,  
Hospitality and Gastronomy

## **PETRUS GREY finish**

The prestigious cuisine school CETT has opted for TPB tech® technology to design their kitchens due to its high resistance performance, energy efficiency and cleanliness.

TPB tech®  
Industrial Kitchens

**TPB**tech®



**CETT -Escuela Hostelería**

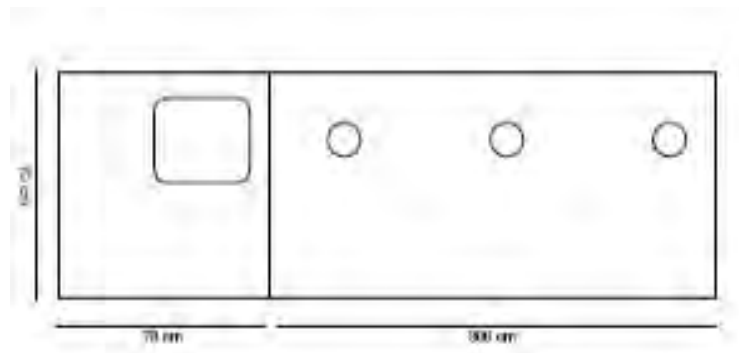
**PETRUS GREY finish**

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TPBtech®



TERRA MATER finish

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TPBtech®



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TPBtech®

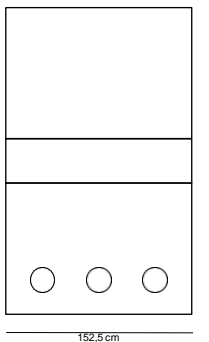


**PETRUS GREY finish**

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TPB tech® allows you to place as many hobs as you want.





275 cm

152,5 cm

**TPB tech  
BLACK SELENE 300 X 100 cm**





• TPB tech ® has Distributors in:

- EUROPE: Belgium, Czechoslovakia, Denmark, England, France, Germany, Italy, Luxembourg, Portugal, Romania, Spain, The Netherlands.
- NORT AMERICA: Canada, Miami (USA), New York (USA).
- SOUTHAMERICA: Brazil.
- ASIA: Hong Kong , Israel, Japan, Philippines.
- OCEANIA: Australia, New Zealand.

• We have also sold TPB tech ® in:

- Andorra, Argentina, Austria, Colombia, Dubai Emirates, Finland, Lithuania, Nigeria, Norway, Sweden, Russia, Singapore, South Africa, Spain, Texas (USA).

 **MANUFACTURER:**

**SOPORTES TÉCNICOS UNIVERSALES, S.L.**  
**POL.IND. MONTGUIT - C/CARDEDEU S/N**  
**08480 L' AMETLLA DEL VALLÈS (BARCELONA) SPAIN**  
**Phone +34 93 117 66 39 email: info@tpbarcelona.com**  
**www.tpbarcelona.com**